

(19) World Intellectual Property Organization  
International Bureau



(43) International Publication Date  
18 December 2003 (18.12.2003)

PCT

(10) International Publication Number  
**WO 03/103410 A1**

- (51) International Patent Classification<sup>7</sup>: **A23C 9/154**, 9/13, A23L 1/035
- (21) International Application Number: **PCT/EP03/05449**
- (22) International Filing Date: **21 May 2003 (21.05.2003)**
- (25) Filing Language: **English**
- (26) Publication Language: **English**
- (30) Priority Data:  
**02077220.8** **7 June 2002 (07.06.2002)** **EP**
- (71) Applicant (for all designated States except US): **CAMP-INA B.V.** [NL/NL]; Hogeweg 9, NL-5301 LB Zaltbommel (NL).
- (72) Inventors; and
- (75) Inventors/Applicants (for US only): **STEHOUWER, Floris** [NL/NL]; 77, Mayweg, NL-5211 AD's-Hertogenbosch (NL). **KNIP, Jacob** [NL/NL]; 20, Fort Oranje, NL-3445 DB Woerden (NL).
- (74) Agent: **BARENDREGT, F.**; Exter, Polak & Charlouis B.V., P.O. Box 3241, NL-2280 GE Rijswijk (NL).
- (81) Designated States (national): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NI, NO, NZ, OM, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (84) Designated States (regional): ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

**Published:**

— with international search report

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: **GELATINE FREE DAIRY DESSERT**

(57) Abstract: Described is a gelatine free dairy dessert, comprising less than 10% w/w fat and an unsaturated emulsifier. The unsaturated emulsifier confers optimal texture, mouthfeel and processability to the dessert without the need for gelatine. Further, a composition for use as gelatine replacer comprising an unsaturated emulsifier, a spraydrying aid and a filling agent, and a method for the preparation thereof are described.

WO 03/103410 A1